



## — EVENT COLLECTIONS —

*our collections are designed for a minimum of 35 guests*

- every package includes a Water and Lemonade Display -

### CLASSIC

3 Hors d'Oeuvres &  
2 Desserts

### ELEGANT

4 Hors d'Oeuvres &  
2 Desserts

### LEGENDARY

5 Hors d'Oeuvres &  
3 Desserts

### EPIC

6 Hors d'Oeuvres &  
4 Desserts

### INSPIRED – prices vary

Our Executive Chef will create an  
inspired menu to accentuate your event vision  
whether it be a fun, themed buffet or exquisite soiree

*Please find additional information enclosed*



## CLASSIC - \$18 per guest

*please choose up to*

3 Hors d'Oeuvres from below &  
2 Desserts from the Sweets Menu

Roasted Red Pepper Hummus with Pita Chips  
Tortilla Chips with Guacamole & Salsa Bar  
Caprese Skewers with Balsamic Reduction  
Garden Salad  
Caesar Salad  
Pasta Salad

### **Florentine Artichoke Dip with Crostini's & Pita Chips**

Fried Ravioli with Marinara  
Swedish Meatballs  
Pot Stickers with Soy-Ginger Sauce

Prices do not include venue rental, tax, or 20% service charge.

Prices subject to change without notice.



## ELEGANT - \$20 per guest

*please choose up to*

4 Hors d'Oeuvres from below &  
2 Desserts from the Sweets Menu

Assorted Finger Sandwiches (cold)  
Bruschetta with Gorgonzola & Balsamic Glaze  
Watermelon & Feta Skewers  
Vegetable Crudités with Ranch or Bleu Cheese  
Baked Brie en Croute with Crackers  
Shrimp Fritters with Remoulade  
Sausage Stuffed Mushrooms  
Boneless Chicken Wings – Hot, BBQ, or Teriyaki  
Roasted Red Pepper Hummus with Pita Chips  
Tortilla Chips with Guacamole & Salsa Bar  
Caprese Skewers with Balsamic Reduction  
Garden Salad  
Caesar Salad  
Pasta Salad

### **Florentine Artichoke Dip with Crostini's & Pita Chips**

Fried Ravioli with Marinara  
Swedish Meatballs  
Pot Stickers with Soy-Ginger Sauce

Prices do not include venue rental, tax, or 20% service charge.  
Prices subject to change without notice.



## LEGENDARY - \$23 per guest

*please choose up to*

5 Hors d'Oeuvres from below &  
3 Desserts from the Sweets Menu

Shredded Beef Crostini with Ancho Sauce  
Fresh Fruit Display  
Sliders 3 Ways  
Chicken Cordon Bleu Bites  
Assorted Finger Sandwiches  
Bruschetta with Gorgonzola & Balsamic Glaze  
Watermelon & Feta Skewers  
Vegetable Crudités with Ranch or Bleu Cheese  
Baked Brie en Croute with Crackers  
Shrimp Fritters with Remoulade  
Sausage Stuffed Mushrooms  
Boneless Chicken Wings – Hot, BBQ, or Teriyaki  
Roasted Red Pepper Hummus with Pita Chips  
Tortilla Chips with Guacamole & Salsa Bar  
Caprese Skewers with Balsamic Reduction  
Garden Salad  
Caesar Salad  
Pasta Salad

### **Florentine Artichoke Dip with Crostini's & Pita Chips**

Fried Ravioli with Marinara  
Swedish Meatballs  
Pot Stickers with Soy-Ginger Sauce  
Mini Chicken Quesadillas with Salsa  
Shrimp in Roasted Corn Cups with Crema & Cotija

Prices do not include venue rental, tax, or 20% service charge.  
Prices subject to change without notice.



## EPIC - \$26 per guest

*please choose up to*

6 Hors d'Oeuvres from below &  
4 Desserts from the Sweets Menu

Smoked Salmon Display  
Chilled Jumbo Shrimp with Cocktail Sauce (+\$1.50 per guest)  
Chicken Wings – Hot, BBQ, or Teriyaki  
Crab Stuffed Mushrooms  
Mini Crab Cakes with Red Pepper Sauce  
Shredded Beef Crostini with Ancho Sauce  
Fresh Fruit Display  
Sliders 3 Ways  
Mini Smoked Chicken Chimichangas  
Chicken Cordon Bleu Bites  
Assorted Finger Sandwiches  
Bruschetta with Gorgonzola & Balsamic Glaze  
Watermelon & Feta Skewers  
Vegetable Crudités with Ranch or Bleu Cheese  
Baked Brie en Croute with Crackers  
Shrimp Fritters with Remoulade  
Sausage Stuffed Mushrooms  
Boneless Chicken Wings – Hot, BBQ, or Teriyaki  
Roasted Red Pepper Hummus with Pita Chips  
Tortilla Chips with Guacamole & Salsa Bar  
Caprese Skewers with Balsamic Reduction  
Garden Salad  
Caesar Salad  
Pasta Salad

**Florentine Artichoke Dip with Crostini's & Pita Chips**  
Fried Ravioli with Marinara  
Swedish Meatballs  
Pot Stickers with Soy-Ginger Sauce  
Mini Chicken Quesadillas with Salsa  
Shrimp in Roasted Corn Cups with Crema & Cotija

Prices do not include venue rental, tax, or 20% service charge.  
Prices subject to change without notice.



## - SWEETS MENU -

Assorted Dessert Bars  
Tiramisu  
Strawberry Shortcake  
Fresh Berry Cups with Custard  
NY Style Cheesecake  
Chocolate Mousse Cake  
Chocolate Layer Cake  
Carrot Cake  
Red Velvet Cake  
Chocolate Dipped Strawberries  
Chocolate Mousse Cups  
Assorted Jumbo Cookies  
Orange Cream Layer Cake  
German Chocolate Cake  
Cinnamon Rolls with Cream Cheese Frosting

Ask about our seasonal desserts

Prices do not include venue rental, tax, or 20% service charge.  
Prices subject to change without notice.

## - ELEVATE THE EVENT -

### Hot Chocolate Station

\$6 per guest

Hot Chocolate & French Vanilla Cappuccino

Caramel Syrup, Peppermint Syrup, Butter Pecan Syrup, Whipped Cream, Sprinkles, Cookies

### Beverage Station

\$4 per guest

Iced Tea, Assorted Canned Sodas, Regular Coffee, Decaf Coffee

### Dessert Display

\$12 per guest

Choose 3 desserts from our Sweets Menu

### Ice Cream Sundae Bar

\$9 per guest

*please choose 2 flavors of ice cream:*

Vanilla, Chocolate, Chocolate Chip, Strawberry

Sprinkles, Oreo Crumbs, M&M's, Chopped Nuts, Butterfinger, Cookies, Gummy Bears, Bananas, Chocolate Syrup, Strawberry Sauce, Caramel Sauce, Whipped Cream, Cherries

### Crepe Station

\$10 per guest

Warm Crepes, Fresh Fruit, Nuts, Sprinkles, Whipped Cream, Chocolate Chips, Caramel, Chocolate Sauce, Biscoff, Nutella

### Charcuterie Board

\$17 per guest

Assorted gourmet meats and cheeses with crackers, jellies, olives, grapes, berries, mustard, dried fruit, nuts, spreads & more

### Cash or Hosted Wine & Beer Bar

Pricing Varies

Packages can be designed to fit your vision

Prices do not include venue rental, tax, or 20% service charge.

Prices subject to change without notice.